

ENKIDU



2009 Diener Ranch Zinfandel

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2009
DIENER RANCH
RED HILLS • LAKE COUNTY
ZINFANDEL

What we think:

Wow, the 2009 DR Zin exhibits loads of blackberry, plum, chocolate and a hint of dried herbs on the nose. In the mouth you will find the same characteristic dustiness from the red volcanic soils as in previous vintages, but the body is rounder with subtle mouth coating tannins. The DR Zins have not been your typical bombastic style of Zins, but tend to exhibit a little more balance. As such, the DR Zin pairs great with spicy foods like Kansas City barbeque from Oklahoma Joes, or pasta with arrabbiata sauce from North Beach, San Francisco.

Harvest September 29, 2008

Brix: 29.1°

Clones: #3

pH: 3.81

T.A.: 5.6 gms/L

Cooperage: French – 30% One-year old

Bottled: March 4, 2011

Cases Produced: 200

Place and vine:

The Diener Ranch Zinfandel site is a 10-acre vineyard in the Red Hills district in Lake County. This site possesses incredible deep, rocky, red volcanic soil, and at 2,000' slopes toward Clear Lake. This hot, sun-drenched climate is tempered in the evening by breezes that come off the lake. We have selected a portion of the vineyard that produces amazing fruit, but with less alcohol resulting in a beautifully balanced wine. Our vines sit below the frost line lending to longer hang time, a full three weeks longer than those on the upper terraces.

What we did:

We vinify the Diener Ranch similar to all of our bigger reds – four/five day cold soaks with 2x daily pump-overs followed by 2x daily vigorous punch downs. Unlike our Pinot Noir and Syrah, we do not add any whole-clusters during fermentation. Zinfandel does not exhibit the same shoulder strength as our Petites and so we rack only three or four times with little splashing for air. The 2008 Diener was aged 17 months in French oak, 0% new, 30% one-year old. And for good measure, we added 10% Petite Sirah from the same vineyard.